

Grant's Catering

503 E. Canal St, Antwerp, OH 45813

419-258-2233

Grant's Catering Bridal Menu

***All meals are subject to a 20% for catering services, travel fee (when applicable), and state taxes. Prices listed are indicative of food cost only.**

Buffet - \$15.95 (Disposable) \$16.95 (Clear Disposable) \$17.95 (China w/ Linen Napkin)

- Includes 2 Meat Choices, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Complimentary Drinks.
- Additional entree may be added for \$3 per guest, additional side \$1.50 per guest
- Includes cake cutting/dessert placement, disposable dessert plates, forks, napkins

Premium Buffet- \$18.95 (Standard Disposable) \$19.95 (Clear Disposable) \$20.95 (China w/ Linen Napkin)

- Includes 2 Meat Choices, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Complimentary Drinks
- 2 Standard Appetizer Choices
- Includes cake cutting/dessert placement, disposable dessert plates, forks, napkins
- Additional entree may be added for \$3 per guest, additional side \$1.50 per guest

Upscale Appetizers- priced per guest *items not available for tastings

BBQ Bacon Wraps - \$3.00 GF

Stuffed Mushroom Caps - \$3.50

*Shrimp Cocktail - \$5.00 GF

*Charcuterie Board-Salami, assorted cheeses, crackers, grapes, olives, and pickles \$5.00

*Deluxe Salad Bar- \$3 (requires a separate table)

*Beer Cheese Board- Warm Beer Cheese, Pretzel Bites, Sliced Baguettes, Assorted Veggies, and Grapes \$5.00

Standard Appetizer Selections - priced per guest; *items not available for tastings

Chips & Pretzels - 1.00

Salsa Bar- Tortilla Chips, Queso, Guacamole, and Salsa- \$3.00 GF

Party Mix - \$1.50

Cheese & Crackers - \$2.50

Mexican Layer Dip w/ Tortilla Chips - \$2.00 GF

Meatballs (BBQ or Sweet & Sour) -\$2.50

Spinach Dip w/ Hawaiian Bread - \$2.00

Veggies & Ranch Dip - \$2.00 GF

Vegetable Pizza - \$2.00

Chicken Wings (Hot or Honey) - \$2.50 GF

*Fresh Fruit - watermelon, grapes, pineapple, & strawberries (n/a 10/1-4/31 or for tastings) \$2.00 GF

Pretzel Bites w/ Beer Cheese- \$3

Standard Meat Selections (choose 2)

Teriyaki Grilled Chicken- boneless chicken thighs baked with Teriyaki Sauce

Grant's Country Chicken Breast- boneless chicken breast, flour dredged and seasoned, then pan seared till golden, and then baked with chicken gravy

Balsamic Marinated Grilled Chicken Breast GF- boneless chicken breast, grilled with a blend of Italian herbs in our Balsamic Marinade.

BBQ Grilled Chicken Breast GF- boneless chicken breast, grilled with our signature bbq rub, and then topped with bbq sauce

Fire-Roasted Herb Pork Loin GF- sliced pork loin, fire roasted with a blend of herbs

BBQ Pulled Pork GF- boneless pork butt, smoked in-house with our signature bbq rub, and topped with bbq sauce. Served with or without buns

Chicken Marsala- boneless chicken breast, flour dredged and seasoned, then baked with mushrooms and a marsala wine sauce

Honey Glazed Ham GF- boneless, sliced ham, baked with a sweet glaze

Chicken Penne Alfredo- penne pasta, topped with grilled chicken breast and creamy, rich alfredo sauce

Marinara Chicken GF- boneless chicken breast, Grilled with Italian seasoning, topped with marinara sauce and baked with mozzarella cheese

Italian Lasagna- traditional lasagna prepared with ground beef and a blend of Italian cheeses.

Vegetarian Penne Alfredo- penne pasta, topped with broccoli, red bell peppers, and creamy, rich alfredo sauce

Tender Roast Beef (\$2 per guest)- slow roasted roast beef, topped with gravy.

Smoked Grilled Pork Chops (\$2 per guest) GF- cured, smoked, and then grilled pork chops

Smoked BBQ Beef Brisket (\$3 per guest) GF- slow smoked until tender, beef brisket topped with bbq sauce

Prime Rib Carving Station (\$8 per guest) GF *n/a for tasting appts- marinated, slow-cooked, prime rib

Potato Selections (choose 1)

Seasoned Mashed GF with Gravy- traditional, buttery mashed potatoes served with gravy

Gourmet Petite Buttered Baby Bakers GF- whole, gourmet petite potatoes baked with a blend of butter, olive oil, and seasonings

Cheesy Au Gratin GF- sliced potatoes baked with a blend of cheeses and seasonings

Creamy Scalloped GF- sliced potatoes baked with a creamy sauce

Sweet Potato Bake- sweet potato casserole topped with a brown sugar crumble

Hash Brown Casserole (\$1 per guest)- creamy hash browns with onion, and cheese

***Make it Loaded!-Add Bacon, Cheese, and Green Onions to any Potato Dish for \$150**

Vegetable Selections (choose 2)

Glazed Baby Carrots GF- sweet, cooked baby carrots

Buttered Corn GF- sweet corn cooked with butter

Italian Style Green Beans GF- whole, green beans cooked al dente, with butter and a blend of Italian seasonings

Green Beans with Almonds GF- cut green beans topped with sliced almonds

Green Bean Casserole- traditional baked green casserole, topped with fried onions

Prince Charles Blend GF- blend of green beans, wax beans, and carrots

California Blend GF- blend of cauliflower, broccoli, and carrots

Caribbean Blend GF- blend of carrots, green beans, broccoli, and bell peppers

Southern Style Baked Beans GF- baked beans with red onion, brown sugar, and bacon

Beef & Noodles- wide noodles, cooked with our slow roasted beef and broth

Fried Rice GF- rice with Asian seasoning and blend of vegetables

Mac & Cheese- rich, baked macaroni and cheese

Salad Selections (choose 1)- Please let us know if you have Gluten Free guests & we can put the croutons on the side for you!

Garden Salad- iceberg salad mixed with carrots, grape tomatoes, cucumbers, red cabbage, and croutons. Served with French and Ranch dressing

Grant's Italian House Salad- iceberg salad mixed with red bell peppers, green onion, mozzarella cheese, croutons, and tossed with an Italian dressing

Spinach Salad GF- baby spinach greens mixed with strawberries, blueberries, walnuts, and tossed with a raspberry vinaigrette dressing

Creamy Coleslaw GF- traditional cabbage slaw, with carrots, and a sweet, creamy dressing

Seven Layered Salad GF- iceberg lettuce, tomatoes, cucumbers, onions, sweet peas, hard boiled eggs, cheddar cheese, and bacon, mixed with a sweet, mayonnaise dressing

Homemade Potato Salad GF- traditional potato salad with celery and onion, tossed with our homemade, creamy mustard dressing

Macaroni Salad- macaroni pasta, tossed with red onion, celery, eggs, and our homemade dressing

Italian Pasta Salad- rotini pasta, tossed with tomatoes, cauliflower, broccoli, red bell peppers, red onion, cucumbers, mozzarella cheese, and a creamy Italian dressing

Cauliflower & Broccoli Salad- fresh cauliflower and broccoli, tossed with raisins, sunflower seeds, bacon, and our homemade dressing

- **All meals include rolls with butter**
- **Complimentary Drinks- Iced Tea, Lemonade, and Water (placed on a drink table)**
- **Add Coffee for \$.50, Canned Pop \$1.00, or Bottled Water \$1.00**

Additional Food Services:

Dessert Assortment Bar: \$3 per guest (fresh baked pies, cream pies, assorted cheesecakes, assorted cookies, and brownies)

Cheesecake Bar w/ toppings: \$3 per guest (New York Style Cheesecake with chocolate, caramel, and raspberry drizzle, and strawberries)

S'mores Bar: \$2.00 per guest (marshmallows, graham crackers, chocolate bars, Reese's Cups)

Ice Cream Bar w/ toppings: \$3 (vanilla and chocolate ice cream, assorted drizzles, strawberries, whipped cream, and sprinkles)

Wedding Price Guide

Food Options

- Disposable Dinnerware Buffet \$15.95/guest-**
 - 2 Entrees, 1 Potato, 2 Vegetables, Salad Choice, Roll w/ Butter, and Complimentary Drinks
 - Served on styrofoam dinner plates
 - Cake Cutting/Plating, Disp. Dessert Plates, Napkins, and Forks. Will be placed on cake table.
 - Upgrade to clear plastic for \$1/guest
- China Dinnerware Buffet \$17.95/guest-**
 - 2 Entrees, 1 Potato, 2 Vegetables, Salad Choice, Roll w/ Butter, and Complimentary Drinks
 - Served on China dinner plates, glass water goblets, silver flatware, and disp. salad bowls.
 - Water Pitchers on guest tables
 - Choice of Linen Napkin Color
 - Cake Cutting/Plating, Disp. Dessert Plates, Napkins, and Forks. Will be placed on cake table.
 - Upgrade to Premium Buffet for \$3 more
 - (2 standard Appetizers included)

*Children's meals are \$7.95 ages 4-12 and \$0 ages 0-3

- Upgraded Gold Flatware \$4/guest**
- Additional Entree \$3**
- Additional Side Dish \$1.50**
- Preset Salads \$2 per guest**
- Coffee \$.50 per guest**
- Bottled Water \$1 per guest**
- Canned Pop \$1 per guest**
- Dessert Assortment Bar \$3 per guest (pie, cheesecake, cookies, & brownies)**
- Cheesecake Bar \$3 per guest**
- Ice Cream Bar w/ toppings \$3 per guest**

*All food is subject to an 20% service charge for our catering services and state taxes. Any venue 20+ miles away is subject to a \$100 travel fee.

Basic Decor Package- price dependent upon guest count

- Lap Length Guest Table Linens
- Skirted Bridal Table Linens with decor
- Skirted Cake Table with decor
- Skirted Gift Table with decor
- 3 Coordinating Centerpiece Designs for Guest Tables
- Large Easel for Signage, Cake Stand,
- Labor to set up and tear down all linens and decor
 - May be upgraded w/ Fresh Florals
 - A la carte items may be added to customize this package
- Pipe and Drape Backdrop w/ Set-up 10ft \$100 (\$25 for each additional 10 ft section)
- Add Lights to a Backdrop \$100
- Add Lights to Bridal Table Skirting \$100
- Arch Rental w/ Decor \$250
- Arch Decor Only- Swagged Fabric & Silk Florals \$150
- Floor Length Sequin Overlay \$20
- Decorative Plate Chargers \$1
- Chair/Table Set up Tear Down \$800+

Rentals- client is responsible for picking up, set up, tear down, and return to Grant's Catering within 5 business days.

- Standard Lap Length \$7 (white, black, ivory)
- Floor Length \$25 (quantities of 5) (white, black)
- Skirted Linen \$30 (white, black, ivory)
- Satin Table Runner \$5/Sequin \$10
- Chair Cover \$1
- Pipe and Drape Rental- \$25 for each 10ft section
- Decor: please inquire

Grant's Reception Hall- 503 East Canal Street, Antwerp, OH

seating up to 300 guests

Grant's Reception Hall specializes in weddings and social events for up to 300 people. Conveniently located close to US 24, in Antwerp, OH, the hall is 23 miles from Fort Wayne, IN or 20 miles from Defiance, OH. We pride ourselves with offering the finest in food quality, service, and venue. Combining your custom menu and décor will leave you and your guests with an unforgettable experience.

Grant's Wedding Venue Rentals- All wedding rentals from May 1 through October 31 will have the use of the Old Canal Outdoor Wedding Chapel & Bridal Cottage. This features 2 ponds with a flowing stream under the walkway, cushioned seating for guests under the outdoor wedding chapel, a wooden hexagon arch, the use of our bridal cottage with restroom to get ready for the ladies, a camper for the gentlemen to get ready in with a restroom, deli trays and bottled waters in both areas for the bridal parties to enjoy while they get ready.

Rules for Hall Use

- A nonrefundable deposit must be placed to secure any of our services for the amount of your hall rental. Hall rental is dependent upon the day of the week needed.
- If serving any alcoholic beverages, you must have a licensed and insured bartender, or if using an unlicensed server, you must provide an insurance liability waiver for \$1 million for the date of the event. This waiver must be given at least 2 weeks prior to the event.
- The moveable bar must stay on the wood flooring
- Bar trash must be emptied by the bartending staff or clients before leaving
- No loose glitter or confetti is permitted in Grant's Hall
- No sparklers are permitted inside Grant's Hall
- Client is responsible for any damage to the Grant's Reception Hall or Property
- Absolutely no drugs are permitted. The event will be canceled immediately if any are found & no refund given.
- Closed Catering Policy- all meals and appetizers must be provided by Grant's Catering, and there will not be access to the kitchen space as we cater many events each day.

Grant's Wedding Rental- Hall use from 10am until Midnight on the date of the rental. The hall cleaning, table and chair set up, Soda and Coffee Machine use, standard guest table linens, bridal table linens, cake table linens in choice of white, black or ivory are included. Clients may upgrade to floor length linens for \$20 per guest table.

- **Friday \$3000**
- **Saturday \$4000**
- **Sunday \$2500**

- **+Add Additional 6 Hours the Day before Scheduled Event \$500**
- Clients may use any of the following items to decorate: arch with fabric, pipe and drape, standard table runners, table decor such as vases, cylinders, lanterns, etc. , cake stand, easels.
 - Decor must be chosen at the time of consultation to reserve desired decor
 - Florals, greenery, and candles are not included
 - Client is responsible for the set up of all chosen decor and removal of all personal items before the end of the rental time.
 - Grant's Staff will tear down the decor and linens after the event.

Grant's Premium Wedding Rental- Hall use from 10am until Midnight on the date of the rental. The hall cleaning, table and chair set up, Soda and Coffee Machine use, standard guest table linens, bridal table linens, cake table linens in choice of white, black or ivory are included. Clients may upgrade to floor length linens for \$20 per guest table.

- **Friday \$3000 + decor cost dependent upon estimated guest count**
- **Saturday \$4000 + decor cost dependent upon estimated guest count**
- **Sunday \$2500 + decor cost dependent upon estimated guest count**
- **+Add Additional 6 Hours the Day before Scheduled Event \$500**
- **Grant's Decorating Staff** will decorate for the client with their chosen items from: arch with fabric or pipe and drape backdrop, standard table runners, in stock centerpieces with silk florals and greenery, candles, votives, cake stand, easels.
 - Decor must be chosen at the time of consultation to reserve desired decor
 - Grant's Staff will tear down the decor and linens after the event.

Samples of available decor items may be seen on our website: grantscatering.com

